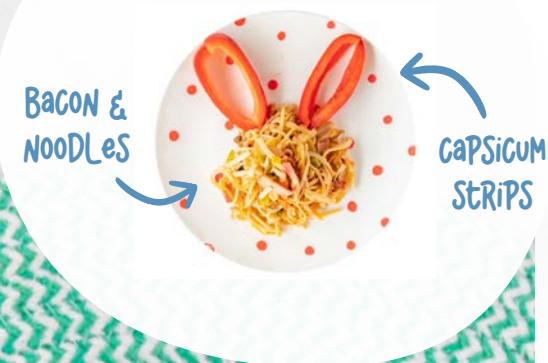


for the
little ones

STIR-FRY BACON NOODLES

A colourful noodle stir-fry with veggies, smoky free-range bacon and spring onions.



20 Minutes



2 Servings



PORK

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FROM YOUR BOX

EGG NOODLES	1 packet
RED CAPSICUM	1
SPRING ONIONS	1 bunch
COLESLAW	1 bag
FREE-RANGE BACON	90g
TOMATO SAUCE	1 small jar

FROM YOUR PANTRY

sesame oil, soy sauce

COOKING TOOLS

saucepan, large frypan or wok

Before you start!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans chopping board and knife, before you start cooking!

No gluten option - egg noodles are replaced with rice noodles. Cook in boiling water until tender.



1. COOK the NOODLES

Bring a saucepan of water to a boil. Add noodles and cook for 4 minutes or until tender. Drain and rinse in cold water.

tip Use a fork to stir noodles occasionally so they don't stick together!



2. PREPARE the VEGETABLES

Slice red capsicum and spring onions. Set aside with coleslaw.

tip Chop the whole spring onion, green and white part. You can reserve some green tops for garnish!



3. FRY the BACON

Slice bacon. Heat a large frypan with **1 tbsp sesame oil** over medium-high heat. Add bacon and cook, stirring, for 3 minutes or until crispy.

tip You can use scissors to cut bacon into strips straight into the pan!



4. ADD the VEGGIES

Add prepared veggies and stir-fry for 5 minutes, or until softened to your liking.

tip Keep the capsicum and coleslaw mix fresh if you prefer!



5. TOSS it ALL together

Stir in tomato sauce and **1-2 tbsp soy sauce**. Add drained noodles (give them an extra rinse if needed to help separate!). Toss to combine well.



6. FINISH & SERVE

Serve noodle stir-fry in bowls at the table. Garnish with spring onion tops.

tip Top the noodles with peanuts, cashews or sesame seeds for extra crunch!